




Cockburn's has always questioned the so-called 'rules' for making port. Founded in 1815 by the Scottish brothers Robert and John Cockburn, they were guided by their conviction that "the quality of the wine – that is the first thing to be looked to" – and we've done our own thing ever since.

 @cockburns\_port



## WINE DESCRIPTION SHEET

# COCKBURN'S FINE RUBY

THE PORT THAT NEVER SAYS NO

### THE WINE

Comfortable in any setting, our ultra-adaptable fine ruby has a bright and fruity style that mixes as easily as it stands alone. Made with a selection of young wines from a variety of harvests, it's aged in oak for two to three years before its youthful red-fruit flavours are released into the world, ready to enjoy.

#### WINEMAKER

Charles Symington, Nuno Moreira and Manuel Rocha

#### ALCOHOL

19 %

#### ACIDITY

4.10 g/l (tartaric acid)

#### PH

3.6

#### RESIDUAL SUGAR

103 g/l

#### BAUME

3.4 °

#### ALLERGENS

Contains sulphites

#### ENERGY VALUE

(100ml) E: 636KJ/152Kcal

#### BOTTLE WEIGHT

450 g

#### TASTING NOTES

Fresh red-fruit aromas of cherry and raspberry. Well-balanced with soft fruity flavours that lead to a long, elegant finish. A lively light ruby colour.

#### FOOD PAIRINGS

Cheese or rich chocolate desserts

#### GLASS

Best served in a reasonably sized port wine glass or a white wine glass.

#### STORAGE

Store in a cool and dry place.

#### LONGEVITY AFTER OPENING

Consume within four to six weeks of opening.

#### SERVING TEMPERATURE

Room temperature or slightly chilled.